

# Ristorante Machiavelli

## Appetizers

Minestrone Soup	3.50	Bresaola alla Valtinellese	7.95
Mixed Green Salad	3.50	<i>thinly sliced cured beef, olive oil,</i>	
<i>with gorgonzola</i>	4.50	<i>lemon, arugula, shaved parmesan</i>	
<i>with white anchovies</i>	5.00	Antipasto Platter	8.50
Caesar Salad*		<i>Italian meats, marinated vegetables</i>	
<i>with classic Caesar dressing</i>	4.00	Large Antipasto Salad	8.50
<i>with white anchovies</i>	5.50	Tuna Carpaccio*	8.95
Tapenade	5.95	<i>Sashimi grade tuna with balsamic-</i>	
<i>calamata olive, anchovy, Mama Lil's</i>		<i>dijon dressing</i>	
<i>on fresh mozzarella</i>			

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.

## Pizza

Mushroom	7.50	Artichoke & Mushroom	7.95
Spicy Salame	7.95	Pesto	7.95
Copa and Garlic	7.95	Sausage & Mama Lil's Peppers	8.50

## Pastas

Linguini alla Vongole	9.75	Penne Marinara	8.50
<i>clams in marinara with plenty of garlic</i>		<i>marinara, fresh basil, garlic</i>	
Linguini alla Puttanesca	9.50	Fettucine Alfredo	9.75
<i>marinara, anchovies, capers, olives</i>		<i>cream, parmesan, fontina &amp; gruyere</i>	

Conchiglie della Casa <i>spinach shells, sausage, marinara</i>	9.50	Fettucine Carbonara <i>egg, bacon, garlic, parmesan, chiles</i>	10.25
Spaghetti or Fettucine Bolognese <i>our homemade meat sauce</i>	9.25	Penne with Roasted Pepper Pesto <i>red peppers, walnuts, cream</i>	10.25
Spaghetti with Meatballs	9.95	Prawns with Linguini <i>marinara, fresh basil, garlic</i>	14.95
Spaghetti with Garlic and Olive Oil	8.50		

## Specialty

Lasagna Bolognese <i>meat sauce, mozzarella, fontina, parmesan</i>			10.95
Chicken Liver Lasagna <i>chicken livers, mushrooms, mozzarella, fontina, parmesan, spinach pasta</i>			10.25
Eggplant Parmesan <i>thinly sliced eggplant sautéed in olive oil, layered with marinara, mozzarella, parmesan</i>			10.25
Tortellini Formaggio <i>cheese-filled tortellini with your choice of marinara sauce or meat sauce,</i> <b>OR</b> <i>cream with prosciutto and peas</i>		10.95	9.95
Spinach Ravioli <i>spinach pasta filled with ricotta cheese &amp; spinach, tomato cream sauce with mushrooms</i>			10.95
Handmade Gnocchi al Sugo <i>hand rolled potato dumplings with tomato basil sauce</i>			10.95
Just Prawns (no pasta) <i>prawns in marinara sauce with side of spinach</i>			15.95

## Entrees

*All entrees served with fresh vegetable and potato, OR  
side of spaghetti with meat OR marinara sauce (**no substitutions**)*

Veal or Chicken Picatta <i>fresh lemon, capers, sweet butter</i>	15.95/14.25	Veal Saltimbocca <i>prosciutto, fresh sage, marsala wine</i>	15.95
Veal or Chicken Milanese <i>lightly breaded and sautéed, lemon butter</i>	15.95/14.25	Chicken al Forno <i>roasted with whole garlic, rosemary</i>	14.50

Veal or Chicken Parmigiana <i>marinara, mozzarella, parmesan</i>	15.95/14.25	Filet Mignon* <i>8 oz filet, pan seared, red wine- veal reduction, garlic</i>	31.95
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\*Consumption of undercooked meats  
may increase risk of foodborne illness

WE REGRET THAT WE CAN NOT ACCEPT PERSONAL CHECKS  
and can accept only four credit cards per table

OUR CORKAGE FEE IS TWELVE DOLLARS  
with a two bottle limit

*Wine*

#### ITALIAN REDS

2005 Travignoli Chianti Rufina	5.50	18.00
2003 Carobbio Chianti Classico Riserva		35.00
2004 Masciarelli Montepulciano d'Abruzzo	5.50	22.00
2005 Sunnae Montepulciano		35.00
2004 Vignalta Rosso Riserva	5.50	22.00
2004 Masi Campofiorin Valpolicella		29.00
2005 Geos Marche Rosso		22.00
2006 Ali Sangiovese		21.00
2005 Deltetto Brahma Barbera d'Alba		34.00
2005 Deltetto Langhe Nebbiolo		39.00
2001 Abbona Barbaresco		65.00
2001 Abbona Barolo		65.00

#### DOMESTIC REDS

2005 Annabella Cabernet, CA	6.25	24.00
2005 Sobon Estate Syrah, CA	6.25	25.00
2007 O'Reilly's Pinot Noir, OR		35.00

#### ITALIAN WHITES

2006 Barbi Orvieto Classico	5.50	19.00
2007 di Leonardo Pinot Grigio	5.50	22.00
2004 Vignalta Chardonnay	6.25	25.00
Foss Marai Prosecco	split	7.25

#### DOMESTIC WHITE

2006 Pedroncelli Zinfandel Rose, CA	4.50	16.00
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HOUSE WINE

Chablis or Burgundy 3.50/glass 8.00/half carafe 15.00/full carafe

BEER

Stella Artois	4.00	Pepsi, Sierra Mist, Ginger Ale	2.00
Becks Light	4.00	Italian Soda – Lemon or Orange	2.50
Mirror Pond Ale	4.00	Sparkling Mineral Water	2.50/4.00
Pacifico	4.00	Fresh Juices	3.00
Leffe	4.00	Bombay Market Iced Tea	2.00/4.00
Alaskan Amber	4.00	Stumptown Coffee	2.00
St. Pauli Girl (non-alcoholic)	3.50		

**FULL SERVICE BAR AVAILABLE (see our specialty cocktail menu)**

Ristorante Machiavelli  
1215 Pine St.  
Seattle, WA 98101  
206.621.7941

Hours: 5 - 11 pm  
Bar open until midnight  
Closed Sunday  
No reservations